

PATENT  
#01-0169-UNI  
Case #F7584(V)

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**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

Applicant: 't Hooft et al.  
Deposited: December 19, 2001  
For: FOOD COMPOSITION SUITABLE FOR SHALLOW FRYING  
COMPRISING SUNFLOWER LECITHIN

Edgewater, New Jersey 07020  
December 19, 2001

**PRELIMINARY AMENDMENT**

Assistant Commissioner for Patents  
Washington, D.C. 20231

Sir:

With regard to the above-identified application filed concurrently herewith, please amend the following:

**In the Claims:**

Please enter the following amended claims:

6. (Amended) Food composition according to claim 1, wherein the food composition comprises:

30-100 wt.% fat phase

0-70 wt.% aqueous phase.

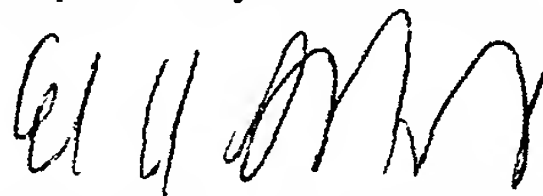
12. (Amended) Process according to claim 9, wherein the hydrolysis is conducted using an enzymatic process using phospholipase A-2 enzyme.

## REMARKS

The present amendment is submitted to eliminate multiple dependencies and to correct minor typographical errors. The amendments were not intended to and should not be construed to have been made for any reasons related to patentability of the claims.

Attached hereto is a marked-up version of the changes made to the claims by the current amendment. The attachment is captioned "Version with Markings to Show Changes Made".

Respectfully submitted,



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VERSION WITH MARKINGS TO SHOW CHANGES MADE

6. (Amended) Food composition according to claim 1~~or~~2, wherein the food composition comprises:

30-100 wt.% fat phase

0-70 wt.% aqueous phase.

12. (Amended) Process according to claim 9~~or~~10, wherein the hydrolysis is conducted using an enzymatic process using phospholipase A-2 enzyme.